

Noodle Kugel (not sweet)

12-16 oz bag egg noodles, cooked & drained
 4 eggs
 2 tsp salt
 pepper, optional
 1 zucchini, shredded

1. Stir together the eggs, salt, and zucchini.
If baking, add to this mixture:
 1 onion (chopped), pepper to taste,
 and ½ cup oil.
2. Combine noodles with mixture.

Cooking Options

Fry (this will make a crispy kugel)

3. Heat oil in fry pan until very hot.
4. Add combined mixture and reduce flame/heat to medium-low.
5. Fry until crispy and golden brown (approx 10-15 minutes).
6. Use a plate to flip, and fry on other side.
7. Remove from pan, transfer to serving plate, and enjoy while crispy and warm!

Bake

3. Put combined mixture into a 9x13 pan.
4. Bake in 350°F oven for 1 hour until golden brown.

Pineapple Kugel

1 can pineapple (drain liquid)
 4 eggs
 ½ cup oil
 ½ cup sugar
 ½ cup flour
 1 tsp vanilla
 1 tsp baking powder

1. In a food processor, mix ingredients together.
2. Put mixture into an 8x8 pan.
 If doubling the recipe, use a 9x13 pan.
3. Bake in 400°F oven for about 40 minutes.

Kugels Galore!



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Sweet Noodle Kugel

12-16 oz bag egg noodles, cooked & drained
6-8 eggs
¾-1 cup sugar
1 tsp salt
½ cup oil (or little less)
1½ cups apple sauce
1 tsp cinnamon

1. Preheat oven to 350°F.
2. Combine eggs, sugar, salt, oil, apple sauce & cinnamon.
3. Stir together the mixture with the noodles.
4. Put noodle mixture into a 9x13 pan and bake about an hour until golden brown.

Potato Kugel

⅔ cup olive oil
2 onions
5 eggs
8 potatoes, peeled
2 tsp salt
¼ tsp pepper, or to taste
1 Tbsp matzah meal, optional
wheat germ, optional

1. While preparing the other ingredients, heat oil in 9x13 pan in preheated 350°F oven.
2. Using a food processor, pulse onions, eggs, potatoes, salt and pepper until almost smooth (tiny chunks) – do not puree. (Add eggs in last so they don't separate.)
3. Put mixture into a bowl and pour the hot oil over the mixture.

Variation for steps 2 & 3:

Pulse onions, eggs, salt and pepper and put into a bowl.

Grate/shred potatoes and add to the onion/egg mixture.

Pour the hot oil over the mixture and combine.

4. Mix in the matzah meal, if desired.
5. Put the mixture into the pan.
6. Sprinkle top with wheat germ, if desired.
7. Bake about 1½ hours until golden brown.

Zucchini Kugel

4 eggs
¾ cup oil
½ cup water
1¾ cup matzah meal or flour
1 onion, chopped
2 tsp salt
pepper to taste
can also add a sprinkle of garlic powder
4-5 zucchini (peeled or unpeeled, as preferred)
corn flakes crumbs, optional

1. Preheat oven to 350°F.
2. Stir together the eggs, oil, water, flour or matzah meal, onion, salt and pepper.
3. Using a food processor, shred, chop, or slice (as preferred) zucchini.
4. Combine zucchini with mixture.
5. If using corn flakes crumbs, layer the crumbs on the bottom of a 9x13 pan. Put combined mixture into the pan. Sprinkle top with corn flake crumbs, if desired.
6. Bake about 1-1½ hours until golden brown.